

☒ Failed ☐ Closed ☐ IHH

# State of Maine Health Inspection Report

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Establishment Name SABAN CUISINE		As Authorized by 22 MRSA § 2496		Critical Violations	4	Date	5/18/2021
				Non-Critical Violations	2	Time In	1:52 PM
				Certified Food Protection Manager	Y	Time Out	2:30 PM
License Expiry Date/EST. ID# / 29086	Address 270 LISBON ST	City LEWISTON	Zip Code 04240	Telephone 207-344-4165			
License Type MUN - EATING PLACE	Owner Name SABANS CUISINE LLC	Purpose of Inspection New Establishment Report	License Posted No	Risk Category High			

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
<b>Supervision</b>				
1	OUT	PIC present, demonstrates knowledge, and performs duties		
<b>Employee Health</b>				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
<b>Good Hygienic Practices</b>				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
6	IN	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN	Adequate handwashing facilities supplied & accessible		
<b>Approved Source</b>				
9	IN	Food obtained from approved source		
10	IN	Food received at proper temperature		
11	OUT	Food in good condition, safe, & unadulterated		
12	IN	Required records available: shellstock tags parasite destruction		
<b>Protection from Contamination</b>				
13	IN	Food separated & protected		
14	IN	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			COS	R
<b>Potentially Hazardous Food Time/Temperature</b>				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	IN	Proper cold holding temperatures		
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
<b>Consumer Advisory</b>				
23	IN	Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
24	IN	Pasteurized foods used; prohibited foods not offered		
<b>Chemical</b>				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>				
27	IN	Compliance with variance, specialized process, & HACCP plan		

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

			COS	R
<b>Safe Food and Water</b>				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	IN	Thermometers provided and accurate		
<b>Food Identification</b>				
35	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
36	X	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			COS	R
<b>Proper Use of Utensils</b>				
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	IN	Warewashing facilities: installed, maintained, & used; test strips		
47	X	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
48	IN	Hot & cold water available; adequate pressure		
49	IN	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	X	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Health Inspector (Signature)

LOUIS LACHANCE

Date: 5/18/2021

Follow-up: ☒ YES ☐ NO Date of Follow-up: 6/1/2021

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<b>License Expiry Date/EST. ID#</b> / 29086	<b>Address</b> 270 LISBON ST	<b>City / State</b> LEWISTON / ME	<b>Zip Code</b> 04240	<b>Telephone</b> 207-344-4165

## Temperature Observations

Location	Temperature	Notes
Reach-in unit	34*	
Hand wash sink	130*	
3 Bay sink	140*	
Refer #1	37*	

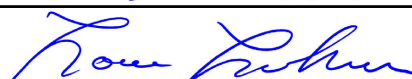
Person in Charge (Signature)

 , Khasim Saban

Date: 5/18/2021

Health Inspector (Signature)

LOUIS LACHANCE



# State of Maine Health Inspection Report

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Establishment Name

SABAN CUISINE

Date 5/18/2021

License Expiry Date/EST. ID#  
/ 29086

Address  
270 LISBON ST

City / State  
LEWISTON

ME

Zip Code  
04240

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

1: 2-102.11.(C).(1).(4-16): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.

INSPECTOR NOTES: CFPM could not correctly answer any of the presented food safety related questions.

11: 3-101.11: C: Food is adulterated, not safe or honestly presented.

INSPECTOR NOTES: Multiple dry goods have been chewed thru by heavy mouse presence. Discard all food. Hire pest control company and submit all receipts, contracts and reports to health inspector.

36: 6-501.111.(C): C: Pests found on premises due to not using proper methods to control them.

INSPECTOR NOTES: Heavy presence of mice. Pictures were taken and documented. Hire pest control company and submit all receipts, contracts and reports to health inspector. A 7C3 cleaner, approved by the maine board of pesticides, will need to disinfect the affect areas, equipment, facilities etc. after I give approval to do so. The approval will be based on the pest control company's success in controlling the rodent infestation.

47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: Food shelving is covered in mouse feces. Disinfect all surfaces.

52: 5-501.110: N: Refuse, Recyclables, and Returnables accessible to insects / rodents.

INSPECTOR NOTES: Garbage area is an open concept rack body truck that does not protect garbage and attracts pests, insects and vectors. Aquire trash containers to protect all outside garbage.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: Floors are unclean. Sweep, mop and disinfect floor surfaces. Heavy odor of unclean facilities due to mouse presence, unwashed floors, dirty shelving, etc.

Person in Charge (Signature)

 Khasin Saban

Date: 5/18/2021

Health Inspector (Signature)

LOUIS LACHANCE



# State of Maine Health Inspection Report

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Establishment Name <b>SABAN CUISINE</b>				Date <b>5/18/2021</b>	
License Expiry Date/EST. ID# <b>/ 29086</b>	Address <b>270 LISBON ST</b>	City / State <b>LEWISTON ME</b>	Zip Code <b>04240</b>		

## Inspection Notes

\*\*This report was reviewed and signed on June 3, 2021

\*This report will replace the original report created on 5/18/2021 due to the following amendments:

-on 5/18/2021, applicant submitted Bengi Saban as the CFPM\_5/19/2021-The owner/applicant states he is retracting his submitted CFPM, Bengi Saban.

-the "time in" has been changed to 1:52 to be more accurate than the documented 1:30.

-36: 6-501.111 will have added inspector notes.

-53: 6-501.12 will have the correct spelling of "floor".

\*CFPM NOT WEARING MASKS INDOORS. POLICY DISCUSSED.

\*\*UNABLE TO OFFER LICENSE DUE TO HEAVY PEST INFESTATION (MOUSE), UNSAFE FOODS ON HAND IN GROCERY SECTION. HIRE 3RD PARTY PEST CONTROL COMPANY. SUBMIT REPORT AND CONTRACT TO HEALTH INSPECTOR.

\*\*REVIEWED EMPLOYEE HEALTH POLICY

Certified Food Protection Manager: Bengi Saban EXP. 3/6/2024

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves employment. For a list of CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, [carol.gott@maine.gov](mailto:carol.gott@maine.gov) or faxing to 207-287-3165.

Please include the name of your establishment and the establishment ID# with your certification(s).

### Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

### 2013 Maine Food Code Adoption:

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes: \* No Bare Hand Contact with Ready-To-Eat Food. \* Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. \* Date marking of Ready-to-eat potentially hazardous foods.

### Violation Correction Timeframe:

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at [llachance@lewistonmaine.gov](mailto:llachance@lewistonmaine.gov). Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation:

"Critical violation" means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

### Additional Inspection Fee:

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Person in Charge (Signature)



Date: 5/18/2021

Health Inspector (Signature)

LOUIS LACHANCE



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## Inspection Notes

Document Retention/Posting:

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)

 Klasia Saban

Date: 5/18/2021

Health Inspector (Signature)

LOUIS LACHANCE

